42 Traditional German Recipes and German-Inspired Dishes

JONATHAN MELENDEZ FOR TASTE OF HOME

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Taste of Home's Editorial Process
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SAVE

It doesn't have to be Oktoberfest to celebrate German cooking. From schnitzel to apple strudel and more, these authentic German recipes have been passed down through generations of home cooks.

German cuisine is famed for comfort, tradition and—best of all—simple ingredients like potatoes, caraway seeds, sauerkraut and smoky bratwurst. When paired together in German recipes, these pantry staples become incredibly satisfying meals. Every dish has a story—from the hearty, slow-simmered gravies of Bavaria to the elegant pastries of Berlin. Spot pillowy **dumplings** and aromatic broths from different provinces across Germany, plus beloved sides like red cabbage that turn a vibrant shade of purple as they cook.

To build this collection, we chose recipes that balance simplicity and tradition. Some of the recipes, like crispy potato pancakes and tangy cabbage, create quick and easy weeknight staples. Others create more elaborate dishes, like **German-style pot roast**, artisan breads, **spaetzle dumplings** and classic desserts to thrill advanced cooks seeking a weekend project. And if you're planning a festive gathering, we also made sure to include traditional **German Christmas dinner recipes** to keep the holiday spirit going strong.

So, grab your apron, pour yourself a stein of beer (or a glass of another **German drink** like eiskaffee), and get ready to explore the rich, satisfying flavors of Germany—one dish at a time. Prost!

1/42

Potato Pancakes

8 REVIEWS

TOTAL TIME: 30 MIN **SERVINGS:** 2 TEST KITCHEN APPROVED

CRISPY POTATO PANCAKES RECIPE PHOTO BY JONATHAN MELENDEZ FOR TASTE OF HOME

From the Recipe Creator: Here's a potato pancake recipe that doesn't take much time to make and is just right for two people. Weekends have become our time to relax and enjoy life, and these potato pancakes are one of our favorite treats. —Nancy Salinas, Grand Rapids, Minnesota

Nutrition Facts: 2 pancakes: 187 calories, 3g fat (1g saturated fat), 106mg cholesterol, 627mg sodium, 35g carbohydrate (4g sugars, 3g fiber), 7g protein.

GO TO RECIPE

2/42

Apfelkuchen

4.5 18 REVIEWS CONTEST WINNER

TOTAL TIME: 1 HOUR 5 MIN **SERVINGS:** 10 TEST KITCHEN APPROVED

OMA'S APFELKUCHEN (GRANDMA'S APPLE CAKE) RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: My husband's German family calls this *Oma's apfelkuchen*, which translates to "Grandma's apple cake." They've been sharing the recipe for more than 150 years. I use Granny Smith apples, but any variety works. —Amy Kirchen, Loveland, Ohio

Nutrition Facts: 1 piece: 422 calories, 23g fat (14g saturated fat), 148mg cholesterol, 177mg sodium, 50g carbohydrate (28g sugars, 1g fiber), 4g protein.

GO TO RECIPE

3/42

Potato Dumplings

22 REVIEWS

TOTAL TIME: 50 MIN **SERVINGS:** 8 TEST KITCHEN APPROVED

GERMAN POTATO DUMPLINGS RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: Potato dumplings (called *Kartoffel Kloesse* in Germany) are a delightful addition to any German feast. The browned butter sauce is delectable. —Arline Hofland, Deer Lodge, Montana

Nutrition Facts: 2 dumplings with 2 tablespoons sauce: 367 calories, 14g fat (8g saturated fat), 100mg cholesterol, 514mg sodium, 51g carbohydrate (2g sugars, 5g fiber), 9g protein.

GO TO RECIPE

4/42

Pork Schnitzel

10 REVIEWS

TOTAL TIME: 25 MIN **SERVINGS:** 2 TEST KITCHEN APPROVED

PORK SCHNITZEL WITH SAUCE RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: I make big fans whenever I serve this pork schnitzel recipe. German-style schnitzel is usually made with veal. I substituted pork to save money without sacrificing flavor. —Diane Katzmark, Metamora, Michigan

Nutrition Facts: 1 serving: 341 calories, 19g fat (6g saturated fat), 157mg cholesterol, 687mg sodium, 20g carbohydrate (3g sugars, 1g fiber), 21g protein.

GO TO RECIPE

5/42

Authentic German Potato Salad

28 REVIEWS

TOTAL TIME: 50 MIN **SERVINGS:** 8 TEST KITCHEN APPROVED

AUTHENTIC GERMAN POTATO SALAD RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: This authentic German potato salad recipe came from Speck's Restaurant, which was a famous eating establishment in St. Louis from the 1920s through the '50s. I ate lunch there almost every day and always ordered the potato salad. When the owner learned I was getting married, he gave me the recipe as a wedding gift! —Violette Klevorn, Washington, Missouri

Nutrition Facts: 3/4 cup: 344 calories, 7g fat (2g saturated fat), 12mg cholesterol, 719mg sodium, 63g carbohydrate (34g sugars, 3g fiber), 6g protein.

GO TO RECIPE

6/42

Bavarian Pot Roast

55 REVIEWS CONTEST WINNER

TOTAL TIME: 2 HOURS 45 MIN **SERVINGS:** 10 TEST KITCHEN APPROVED

BAVARIAN POT ROAST RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: Since all my grandparents were German, it's no wonder that so many Bavarian recipes have been handed down to me. Because the Midwest has such a large German population, I feel this recipe represents the area well. —Susan Robertson, Hamilton, Ohio

Nutrition Facts: 4 ounces cooked beef: 281 calories, 16g fat (5g saturated fat), 88mg cholesterol, 633mg sodium, 5g carbohydrate (4g sugars, 0 fiber), 27g protein.

GO TO RECIPE

7/42

German Red Cabbage

28 REVIEWS

TOTAL TIME: 1 HOUR 15 MIN **SERVINGS:** 10 TEST KITCHEN APPROVED

GERMAN RED CABBAGE RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: Sunday afternoons were a time for family gatherings when I was a kid. While the uncles played cards, the aunts made treats such as this traditional German red cabbage recipe. —Jeannette Heim, Dunlap, Tennessee

Nutrition Facts: 1 cup: 64 calories, 0 fat (0 saturated fat), 0 cholesterol, 23mg sodium, 16g carbohydrate (12g sugars, 2g fiber), 1g protein. **Diabetic Exchanges:** 1 vegetable, 1/2 starch.

GO TO RECIPE

8/42

Bratwurst Supper

★★★★★ 21 REVIEWS CONTEST WINNER

TOTAL TIME: 55 MIN SERVINGS: 12 TEST KITCHEN APPROVED

BRATWURST SUPPER RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: After trying a few bratwurst recipes, I've found this meal-in-one is ideal for camping since it grills to perfection in a heavy-duty foil bag. Loaded with chunks of bratwurst, red potatoes, mushrooms and carrots, it's easy to season

with onion soup mix and a little soy sauce. —Janice Meyer, Medford, Wisconsin

Nutrition Facts: 1 serving: 524 calories, 37g fat (14g saturated fat), 94mg cholesterol, 1445mg sodium, 28g carbohydrate (4g sugars, 3g fiber), 19g protein.

GO TO RECIPE

9/42

Almond-Filled Stollen

★★★★★ 2 REVIEWS

TOTAL TIME: 1 HOUR 30 MIN **SERVINGS:** 3 LOAVES (12 SLICES EACH) TEST KITCHEN APPROVED

TASTE OF HOME

From the Recipe Creator: I've been making this during the holiday season for nearly 50 years. When we flew to Alaska one year to spend Christmas with our daughter's family, I carried my stollen on the plane! —Rachel Seel, Abbotsford, British Columbia

Nutrition Facts: 1 slice: 278 calories, 10g fat (5g saturated fat), 44mg cholesterol, 241mg sodium, 43g carbohydrate (21g sugars, 2g fiber), 5g protein.

GO TO RECIPE

10/42

Spicy Bavarian Beer Mustard

2 REVIEWS

TOTAL TIME: 30 MIN **SERVINGS:** 7 HALF-PINTS TEST KITCHEN APPROVED

TASTE OF HOME

From the Recipe Creator: Here's a gift that has bite! This spicy beer mustard is great with pretzels or as a condiment for bratwurst. —*Taste of Home* Test Kitchen

Nutrition Facts: 1 tablespoon: 36 calories, 1g fat (0 saturated fat), 0 cholesterol, 65mg sodium, 5g carbohydrate (3g sugars, 1g fiber), 1g protein.

GO TO RECIPE

11/42

Sauerkraut

★★★★★ 1 REVIEWS

TOTAL TIME: 45 MIN **SERVINGS:** 40 (ABOUT 10 CUPS) TEST KITCHEN APPROVED

HOMEMADE SAUERKRAUT RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: Put down that jar! You need only two ingredients (and a little patience) to make fresh, zippy sauerkraut at home. Get those brats ready! —Josh Rink, *Taste of Home* Food Stylist

Nutrition Facts: 0.250 cup: 11 calories, 0 fat (0 saturated fat), 0 cholesterol, 344mg sodium, 3g carbohydrate (1g sugars, 1g fiber), 1g protein.

GO TO RECIPE

12/42

Soft Pretzels

11 REVIEWS

TOTAL TIME: 1 HOUR 15 MIN **SERVINGS:** 1 DOZEN TEST KITCHEN APPROVED

CHEWY SOFT PRETZELS RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: These homemade pretzels never last long around our house. My kids love to make them—and eat them! I serve them to company with a variety of dips, such as pizza sauce, ranch dressing, spinach dip or hot mustard. —Elvira Martens,

Aldergrove, British Columbia

Nutrition Facts: 1 pretzel: 164 calories, 1g fat (0 saturated fat), 16mg cholesterol, 400mg sodium, 33g carbohydrate (1g sugars, 1g fiber), 5g protein.

GO TO RECIPE

13/42

Apple Pork Loin

18 REVIEWS

TOTAL TIME: 6 HOURS 20 MIN **SERVINGS:** 6 TEST KITCHEN APPROVED

APPLE PORK LOIN RECIPE PHOTO BY LETICIA ALMEIDA FOR TASTE OF HOME

From the Recipe Creator: I love making this slow-cooker pork roast with apples for chilly fall dinners with my family. The apple pork loin tastes even better served with homemade mashed potatoes. —Rachel Schultz, Lansing, Michigan

Nutrition Facts: 1 serving: 290 calories, 10g fat (3g saturated fat), 75mg cholesterol, 241mg sodium, 22g carbohydrate (19g sugars, 2g fiber), 29g protein. **Diabetic Exchanges:** 4 lean meat, 1 starch, 1/2 fruit, 1/2 fat.

GO TO RECIPE

14/42

Frikadellen

★★★★★ 1 REVIEWS

TOTAL TIME: 50 MIN **SERVINGS:** 8 PATTIES TEST KITCHEN APPROVED

FRIKADELLEN RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: These savory German meatball patties are packed with flavor and taste delicious when served hot or cold. —Susan Bronson, Rhinelander, Wisconsin

Nutrition Facts: 1 patty: 201 calories, 14g fat (4g saturated fat), 61mg cholesterol, 386mg sodium, 6g carbohydrate (2g sugars, 1g fiber), 12g protein.

GO TO RECIPE

15/42

Sausage Sauerkraut Soup

8 REVIEWS

TOTAL TIME: 8 HOURS 25 MIN **SERVINGS:** 6 TEST KITCHEN APPROVED

SAUSAGE SAUERKRAUT SOUP RECIPE PHOTO BY KRISTINA VANNI FOR TASTE OF HOME

From the Recipe Creator: I've taken this satisfying soup to church gatherings and family reunions, and it always receives great compliments. Everyone loves it! —Elizabeth Goetzinger, Lewiston, Idaho

Nutrition Facts: 1-1/4 cups: 373 calories, 21g fat (8g saturated fat), 51mg cholesterol, 1707mg sodium, 31g carbohydrate (8g sugars, 5g fiber), 16g protein.

GO TO RECIPE

16/42

Raspberry Kuchen

33 REVIEWS

TOTAL TIME: 1 HOUR **SERVINGS:** 12 TEST KITCHEN APPROVED

RASPBERRY CUSTARD KUCHEN RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: Back where I grew up in Wisconsin, people have been baking this German treat for generations. We love it for breakfast or as a special dessert. It's no fuss to fix and impressive to serve. —Virginia Arndt, Sequim, Washington

Nutrition Facts: 1 piece: 328 calories, 17g fat (10g saturated fat), 86mg cholesterol, 195mg sodium, 42g carbohydrate (27g sugars, 3g fiber), 4g protein.

GO TO RECIPE

17/42

Green Beans with Bacon

21 REVIEWS

TOTAL TIME: 25 MIN **SERVINGS:** 8 TEST KITCHEN APPROVED

QUICK GREEN BEANS WITH BACON RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: Green beans with bacon and onions make such an easy side dish. Fresh beans lend a crisp, bright flavor to any meal. They're best when served hot. —Mari Anne Warren, Milton, Wisconsin

Nutrition Facts: 1 cup: 62 calories, 2g fat (1g saturated fat), 6mg cholesterol, 177mg sodium, 8g carbohydrate (4g sugars, 3g fiber), 4g protein. **Diabetic Exchanges**: 1 vegetable, 1/2 fat.

GO TO RECIPE

18/42

Potato Kielbasa Skillet

415 REVIEWS

TOTAL TIME: 30 MIN **SERVINGS:** 4 TEST KITCHEN APPROVED

POTATO KIELBASA SKILLET RECIPE PHOTO BY RUTHIE DARLING FOR TASTE OF HOME

From the Recipe Creator: No need to hunt through kielbasa and potato recipes, this smoky take steals the show as a hearty homestyle, all-in-one meal. It's especially perfect on those cold late fall and early winter nights. —*Taste of Home* Test Kitchen

Nutrition Facts: 1-1/2 cups: 472 calories, 31g fat (10g saturated fat), 66mg cholesterol, 873mg sodium, 31g carbohydrate (10g sugars, 3g fiber), 17g protein.

GO TO RECIPE

19/42

German Pancakes

57 REVIEWS

TOTAL TIME: 30 MIN **SERVINGS:** 8 (2 CUPS SYRUP) TEST KITCHEN APPROVED

GERMAN PANCAKE RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: Piping hot and puffy from the oven, this golden pancake made a pretty presentation for a skier's theme breakfast I hosted. Served with homemade buttermilk syrup, it's an eye-opening treat. Make several German pancakes if you're feeding a crowd, and keep in mind that my easy syrup tastes great on waffles and French toast too. —Renae Moncur, Burley, Idaho

Nutrition Facts: 1 piece with 1/4 cup syrup: 428 calories, 19g fat (11g saturated fat), 203mg cholesterol, 543mg sodium, 56g carbohydrate (42g sugars, 0 fiber), 8g protein.

GO TO RECIPE

20/42

Mulled Wine

★★★★★ 7 REVIEWS

TOTAL TIME: 45 MIN **SERVINGS:** 5 TEST KITCHEN APPROVED

MULLED WINE RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: This mulled wine is soothing and satisfying with a delightful blend of spices warmed to perfection. Refrigerating the wine mixture overnight allows the flavors to blend, so don't omit this essential step. —*Taste of Home* Test Kitchen

Nutrition Facts: 3/4 cup: 379 calories, 0 fat (0 saturated fat), 0 cholesterol, 10mg sodium, 46g carbohydrate (41g sugars, 0 fiber), 0 protein.

GO TO RECIPE

21/42

Slow-Cooker German Potato Salad

4.5 3 REVIEWS

TOTAL TIME: 3 HOURS 35 MIN **SERVINGS:** 12 TEST KITCHEN APPROVED

TASTE OF HOME

From the Recipe Creator: Here's the dish everyone looks for at our parties, so we always double the recipe. It was handed down from my mother-in-law and has been a family favorite for years. —Stacy Novak, Stafford, Virginia

Nutrition Facts: 3/4 cup: 318 calories, 15g fat (5g saturated fat), 25mg cholesterol, 751mg sodium, 38g carbohydrate (19g sugars, 2g fiber), 7g protein.

GO TO RECIPE

22/42

Königsberger Klopse (German Meatballs and Gravy)

TOTAL TIME: 50 MIN **SERVINGS:** 8 TEST KITCHEN APPROVED

KONIGSBERGER KLOPSE RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: The ultimate German comfort food, Königsberger Klops is usually served as a family Sunday dinner. My version of this recipe came from the Frau, who gave me my first cooking lessons. It is still one of my family's favorites. —Judy Batson, Tampa, Florida

Nutrition Facts: 1 serving: 407 calories, 25g fat (11g saturated fat), 151mg cholesterol, 1153mg sodium, 16g carbohydrate (3g sugars, 1g fiber), 26g protein.

GO TO RECIPE

23/42

Contest-Winning Bavarian Meatball Hoagies

17 REVIEWS CONTEST WINNER

TOTAL TIME: 3 HOURS 15 MIN **SERVINGS:** 12 SANDWICHES TEST KITCHEN APPROVED

CONTEST-WINNING BAVARIAN MEATBALL HOAGIES RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: When my husband is not manning the grill, I count on my slow cooker. These meatballs are a guaranteed crowd-pleaser when I serve them as a party appetizer or spooned over crusty rolls and topped with cheese for irresistible sandwiches. —Peggy Rios, Mechanicsville, Virginia

Nutrition Facts: 1 sandwich: 643 calories, 36g fat (18g saturated fat), 95mg cholesterol, 1302mg sodium, 49g carbohydrate (13g sugars, 4g fiber), 29g protein.

GO TO RECIPE

24/42

Oktoberfest Strudels

★★★★★ 3 REVIEWS CONTEST WINNER

TOTAL TIME: 55 MIN **SERVINGS:** 2 STRUDELS (3 EACH) TEST KITCHEN APPROVED

OKTOBERFEST STRUDELS RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: My husband, born and raised in Wisconsin, loves bratwurst sausages. I tweaked this strudel recipe to include some of his favorite filling ingredients and it was an instant hit. Serve the strudel with extra mustard for dipping. —Cleo Gonske, Redding, California

GO TO RECIPE

25/42

Lebkuchen

5 REVIEWS

TOTAL TIME: 50 MIN **SERVINGS:** 3 DOZEN TEST KITCHEN APPROVED

LEBKUCHEN RECIPE PHOTO BY KRISTINA VANNI FOR TASTE OF HOME

From the Recipe Creator: It's tradition for my family to make these German treats together. The recipe came from my great-grandmother's cookbook, and judging from the amount of requests I get, it has certainly stood the test of time. —Esther Kempker, Jefferson City, Missouri

Nutrition Facts: 1 bar: 187 calories, 4g fat (2g saturated fat), 17mg cholesterol, 137mg sodium, 36g carbohydrate (23g sugars, 1g fiber), 2g protein.

GO TO RECIPE

26/42

German Beer Cheese

17 REVIEWS

TOTAL TIME: 15 MIN **SERVINGS:** 2-1/2 CUPS TEST KITCHEN APPROVED

GERMAN BEER CHEESE SPREAD RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: We love recipes inspired by our German heritage. This tangy spread is fantastic served alongside everything, including pretzels and pumpernickel or crackers and sausage. Choose your favorite beer—the flavor really comes through. —Angela Spengler, Tampa, Florida

Nutrition Facts: 2 tablespoons (calculated without crackers): 95 calories, 8g fat (5g saturated fat), 24mg cholesterol, 187mg sodium, 1g carbohydrate (0 sugars, 0 fiber), 6g protein.

GO TO RECIPE

27/42

German Plum Tart

TOTAL TIME: 45 MIN **SERVINGS:** 8 TEST KITCHEN APPROVED

TASTE OF HOME

From the Recipe Creator: The buttery crust of this fruit-filled treat melts in your mouth. You can substitute sliced apples or peaches for the plums with great results. I've used this crust with blueberries too. —Helga Schlape, Florham Park, New Jersey

Nutrition Facts: 1 piece: 237 calories, 13g fat (7g saturated fat), 57mg cholesterol, 117mg sodium, 30g carbohydrate (18g sugars, 2g fiber), 3g protein.

GO TO RECIPE

28/42

Pfeffernuesse Cookies

12 REVIEWS CONTEST WINNER

TOTAL TIME: 50 MIN **SERVINGS:** 10 DOZEN TEST KITCHEN APPROVED

PFEFFERNUESSE COOKIES RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: A German holiday tradition, these fragrant pfeffernuesse cookies pack a warm rush of spices in every bite. Also called peppernuts, they go wonderfully with coffee or tea. —Joanne Nelson, East Stroudsburg, Pennsylvania

Nutrition Facts: 1 cookie: 42 calories, 1g fat (0 saturated fat), 4mg cholesterol, 31mg sodium, 8g carbohydrate (5g sugars, 0 fiber), 1g protein.

GO TO RECIPE

29/42

Slow-Cooked Reuben Brats

21 REVIEWS

TOTAL TIME: 7 HOURS 45 MIN **SERVINGS:** 10 TEST KITCHEN APPROVED

SLOW-COOKED REUBEN BRATS RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: Sauerkraut gives these beer-simmered brats a big flavor boost, but it’s the special chili sauce and melted cheese that put them over the top. Top your favorite burger with some of the chili sauce; you won't be sorry. —Alana Simmons, Johnstown, Pennsylvania

Nutrition Facts: 1 sandwich: 733 calories, 50g fat (16g saturated fat), 94mg cholesterol, 1643mg sodium, 45g carbohydrate (10g sugars, 2g fiber), 26g protein.

GO TO RECIPE

30/42

Pickled Beets

17 REVIEWS

TOTAL TIME: 40 MIN **SERVINGS:** 8 TEST KITCHEN APPROVED

PICKLED BEETS RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: The pickled beets my mother made came from our garden and were canned for the winter months. Even as a child I loved beets because they brought so much color to our table. —Sara Lindler, Irmo, South Carolina

Nutrition Facts: 1 cup: 71 calories, 0 fat (0 saturated fat), 0 cholesterol, 186mg sodium, 18g carbohydrate (16g sugars, 1g fiber), 1g protein.

GO TO RECIPE

31/42

Potato Rolls

29 REVIEWS CONTEST WINNER

TOTAL TIME: 40 MIN **SERVINGS:** 45 ROLLS TEST KITCHEN APPROVED

EASY POTATO ROLLS RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: After I discovered this recipe, it became a mainstay for me. I make the dough ahead of time when company is coming, and I try to keep some in the refrigerator to bake for our ranch hands. Leftover mashed potatoes are almost sure to go into these rolls. —Jeanette McKinney, Belleview, Missouri

Nutrition Facts: 1 roll: 106 calories, 3g fat (1g saturated fat), 8mg cholesterol, 136mg sodium, 17g carbohydrate (3g sugars, 1g fiber), 2g protein.

GO TO RECIPE

32/42

Apple Strudel

4.5 16 REVIEWS

TOTAL TIME: 1 HOUR 45 MIN **SERVINGS:** 2 STRUDELS (8 PIECES EACH) TEST KITCHEN APPROVED

GERMAN APPLE STRUDEL RECIPE PHOTO BY CHRISTINE MA FOR TASTE OF HOME

From the Recipe Creator: This gorgeous strudel has just what you crave during the colder months of the year: thin layers of flaky crust and lots of juicy apples. —Darlene Brenden, Salem, Oregon

Nutrition Facts: 1 slice: 285 calories, 12g fat (3g saturated fat), 24mg cholesterol, 61mg sodium, 42g carbohydrate (20g sugars, 2g fiber), 4g protein.

GO TO RECIPE

33/42

Pork Chops and Sauerkraut

★★★★☆ 9 REVIEWS

TOTAL TIME: 3 HOURS 15 MIN **SERVINGS:** 4 TEST KITCHEN APPROVED

PORK CHOPS WITH SAUERKRAUT RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: Pair tender pork chops with sauerkraut for a filling main dish that's quick and easy to put together. — Stephanie Miller, Omaha, Nebraska

Nutrition Facts: 1 serving: 599 calories, 26g fat (8g saturated fat), 111mg cholesterol, 1589mg sodium, 54g carbohydrate (46g sugars, 7g fiber), 39g protein.

GO TO RECIPE

34/42

Caraway Seed Rye Bread

4.4 ★★★★½☆ 8 REVIEWS

TOTAL TIME: 45 MIN **SERVINGS:** 2 LOAVES (10 PIECES EACH) TEST KITCHEN APPROVED

TASTE OF HOME

From the Recipe Creator: My parents were immigrants from Czechoslovakia and my mother would pull out this rye bread recipe when guests came over for dinner. Every time I bake it, I get nostalgic for those days. —Millie Feather, Baroda, Michigan

Nutrition Facts: 1 piece: 126 calories, 1g fat (0 saturated fat), 0 cholesterol, 238mg sodium, 26g carbohydrate (4g sugars, 3g fiber), 3g protein.

GO TO RECIPE

35/42

Bacon Beer Cheese Dip

9 REVIEWS CONTEST WINNER

TOTAL TIME: 3 HOURS 15 MIN **SERVINGS:** 4-1/2 CUPS TEST KITCHEN APPROVED

SLOW-COOKER CHEDDAR BACON BEER DIP RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: My tangy, smoky dip won the top prize in our office party recipe contest. Other beers can work for this, but be sure to steer clear of dark varieties. —Ashley Lecker, Green Bay, Wisconsin

Nutrition Facts: 1/4 cup: 213 calories, 19g fat (10g saturated fat), 60mg cholesterol, 378mg sodium, 2g carbohydrate (1g sugars, 0 fiber), 8g protein.

GO TO RECIPE

36/42

Almond Spritz Cookies

★★★★½ 11 REVIEWS

TOTAL TIME: 25 MIN **SERVINGS:** ABOUT 7 DOZEN TEST KITCHEN APPROVED

JACKIE ALPERS FOR TASTE OF HOME

From the Recipe Creator: This almond spritz cookies recipe can be left plain or decorated with colored sugar and frosting. In our house, it just wouldn't be Christmas without some cookie press recipes.—Tanya Hart, Muncie, Indiana

Nutrition Facts: 1 cookie: 44 calories, 2g fat (1g saturated fat), 8mg cholesterol, 29mg sodium, 5g carbohydrate (2g sugars, 0 fiber), 0 protein.

GO TO RECIPE

37/42

Slow-Cooker Sauerbraten

19 REVIEWS

TOTAL TIME: 6 HOURS 20 MIN **SERVINGS:** 8 TEST KITCHEN APPROVED

TASTE OF HOME

From the Recipe Creator: My family is of German Lutheran descent, and although we enjoy the traditional beef roast, I never liked the amount of time and fuss it took to make it. This recipe is so good and oh, so easy. It's great served with dumplings, spaetzle, veggies or a salad. —Norma English, Baden, Pennsylvania

Nutrition Facts: 1 serving: 475 calories, 11g fat (3g saturated fat), 101mg cholesterol, 858mg sodium, 58g carbohydrate (40g sugars, 1g fiber), 35g protein.

GO TO RECIPE

38/42

Chocolate Lebkuchen

3 REVIEWS

TOTAL TIME: 1 HOUR 15 MIN **SERVINGS:** ABOUT 1-1/2 DOZEN TEST KITCHEN APPROVED

From the Recipe Creator: Having lived in Germany, I try to keep my German cooking as authentic as possible. This lovely lebkuchen recipe is a culinary Christmas custom. —Cathy Lemmon, Quinlan, Texas

Nutrition Facts: 1 cookie: 238 calories, 14g fat (8g saturated fat), 32mg cholesterol, 122mg sodium, 27g carbohydrate (15g sugars, 2g fiber), 4g protein.

GO TO RECIPE

39/42

Apple-Roasted Pork with Cherry Balsamic Glaze

4 REVIEWS CONTEST WINNER

TOTAL TIME: 1 HOUR 20 MIN **SERVINGS:** 8 TEST KITCHEN APPROVED

TASTE OF HOME

From the Recipe Creator: I added roasted apples, cherries and onions to turn ordinary pork into an impressive dish. There is a short time span between caramelized onions and burned ones, so pay close attention once they start cooking. —Josh Downey, McHenry, Illinois

Nutrition Facts: 1 serving: 387 calories, 15g fat (4g saturated fat), 85mg cholesterol, 498mg sodium, 29g carbohydrate (20g sugars, 3g fiber), 34g protein.

GO TO RECIPE

40/42

Sausage and Lentil Soup

5 REVIEWS CONTEST WINNER

TOTAL TIME: 50 MIN **SERVINGS:** 6 (2 QUARTS) TEST KITCHEN APPROVED

SAUSAGE AND LENTIL SOUP WITH SPINACH RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: During the cooler months of the year, this soup makes regular appearances on our dinner table. It is approved by all, including my picky 6-year-old. —Kalyn Gensic, Ardmore, Oklahoma

Nutrition Facts: 1-1/3 cups: 390 calories, 17g fat (5g saturated fat), 41mg cholesterol, 1242mg sodium, 37g carbohydrate (3g sugars, 8g fiber), 22g protein.

GO TO RECIPE

41/42

Standing Rib Roast

11 REVIEWS

TOTAL TIME: 2 HOURS 20 MIN **SERVINGS:** 10 TEST KITCHEN APPROVED

STANDING RIB ROAST RECIPE PHOTO BY TASTE OF HOME

From the Recipe Creator: This standing rib roast recipe is practically foolproof. Treat your family to tender slices of standing rib roast or use the seasoning blend on a different beef roast for a hearty, delicious main dish. I love to prepare this recipe for special occasions. —Lucy Meyring, Walden, Colorado

Nutrition Facts: 5 ounces cooked beef with about 3 tablespoons jus: 323 calories, 18g fat (7g saturated fat), 0 cholesterol, 589mg sodium, 1g carbohydrate (1g sugars, 0 fiber), 37g protein.

GO TO RECIPE

42/42

Kuchen

11 REVIEWS CONTEST WINNER

TOTAL TIME: 1 HOUR 15 MIN **SERVINGS:** 4 COFFEE CAKES (8 EACH) TEST KITCHEN APPROVED

GERMAN KUCHEN RECIPE RECIPE PHOTO BY CHRISTINE MA FOR TASTE OF HOME

From the Recipe Creator: This German classic is such a part of our reunions that we designate a special place to serve it. Five generations flock to the “Kuchen Room” for this coffee cake. —Stephanie Schentzel, Northville, South Dakota

Nutrition Facts: 1 piece: 242 calories, 11g fat (5g saturated fat), 58mg cholesterol, 69mg sodium, 32g carbohydrate (19g sugars, 1g fiber), 3g protein.

GO TO RECIPE

German Recipe FAQ

What are the most popular authentic German dishes?

Some of the most popular authentic German dishes include **German schnitzel and potatoes**, soft pretzels, sauerkraut, bratwurst and potato dumplings. These staples achieve the right balance of the flavors and textures in German cuisine—golden-crisp crusts, smoky sausages and tangy fermented cabbage. In the fall, **Oktoberfest recipes** are quite popular.

What food is Germany known for?

People recognize Germany as having hearty comfort food, specifically sausage-based dishes and slow-cooked roasts. Meat, potatoes, cabbage and **freshly baked breads** form the foundation of many meals, especially in regions like Bavaria. **German desserts**, most notably baked goods like **sweet and savory strudel recipes**, are also well-known.

What easy traditional German recipes can I make at home?

Some easy German recipes include potato pancakes, **Oktoberfest red cabbage** and spaetzle. These recipes call for basic ingredients you likely have in the pantry that pack a lot of flavor. If you’re looking for easy weeknight dinners, try making a roast in the oven or creating a **quick skillet meal** with bratwurst and vegetables.

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Laura is a New York-based freelance food writer with a degree in culinary arts from the Institute of Culinary Education and a degree in journalism from Penn State. Her work has appeared in Taste of Home, Food & Wine, Better Homes & Gardens and The Culture Trip.

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